CLAIMS

- 1. A method for controlling hydrogen sulfide odor, which comprises adding an ascorbic acid analog in the production of a food material obtainable by subjecting a protein material and an optional secondary material to a treatment at a high temperature under elevated pressure.
- 2. The method for controlling hydrogen sulfide odor according to claim 1, wherein the ascorbic acid analog is ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof.
- 3. The method for controlling hydrogen sulfide odor according to claim 1 or 2, wherein the treatment at a high temperature under elevated pressure is carried out with an extruder.
- 4. The method for controlling hydrogen sulfide odor according to any one of claims 1, 2 and 3, wherein the food material obtainable by the treatment at a high temperature under elevated pressure is a material having a fibrous texture.

- 5. The method for controlling hydrogen sulfide odor according to any one of claims 1 to 4, wherein the protein material is a fish or shellfish protein.
- 6. A method for producing a food material having a fibrous texture, which comprises adding to a protein material an ascorbic acid analog together with a secondary material, followed by a treatment at a high temperature under elevated pressure with an extruder.
- 7. The method for producing a food material having a fibrous texture according to claim 6, wherein the ascorbic acid analog is ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof.
- 8. The method for producing a food material having a fibrous texture according to claim 6 or 7, which further comprises carrying out a freezing treatment and a heating treatment after the treatment at a high temperature under elevated pressure.
- 9. The method for producing a food material having a fibrous texture according to any one of claims 6, 7 and 8, wherein the protein material is a fish or shellfish protein.

- 10. A food material obtainable by subjecting a protein material and an optional secondary material to a treatment at a high temperature under elevated pressure, wherein the food material has controlled hydrogen sulfide odor by adding an ascorbic acid analog in an amount of from 0.01 to 3.0% in terms of ascorbic acid based on the protein material.
- 11. A food material obtainable by subjecting a protein material and an optional secondary material to a treatment at a high temperature under elevated pressure, wherein the food material has controlled hydrogen sulfide odor by adding an ascorbic acid analog in an amount of from 0.05 to 1.0% in terms of ascorbic acid based on the food material.
- 12. The food material having controlled hydrogen sulfide odor according to claim 10 or 11, wherein the ascorbic acid analog is ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof.
- 13. The food material having controlled hydrogen sulfide odor according to any one of claims 10, 11 and 12, wherein the treatment at a high temperature under elevated pressure is carried out with an extruder.

- 14. The food material having controlled hydrogen sulfide odor according to any one of claims 10 to 13, wherein the food material obtainable by the treatment at a high temperature under elevated pressure is a food material having a fibrous texture.
- 15. The food material having controlled hydrogen sulfide odor according to any one of claims 10 to 14, wherein the protein material is a fish or shellfish protein.

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